

52

Great

Green Tomato

Recipes!



Garden Way Bulletin A-24



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Recipes





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## 52 GREAT GREEN TOMATO RECIPES

by Phyllis Hobson

If you're like most of us, you reserve a fair amount of space in your garden for everyone's favorite crop—tomatoes. You make the most of their short summer season, eating them fresh and warm from the sun, slicing them for the table, canning them for next winter's casseroles. You know there's nothing better than vine-ripened tomatoes from your own garden.

And, like the rest of us, you dread that first fall frost because it means the end of the fresh tomato season. One of the most frost-tender of the garden plants, tomato vines may shrivel and die after even a light frost. An early September cold spell is especially frustrating because it may halt the ripening process or even kill the plant just when its crop is most abundant.

But you needn't lose the largest part of your tomato crop come fall. A frost needn't mean the end of fresh, red-ripe tomatoes for your dinner table. There are ways to ward off the damage of early, light frosts and even ways to thwart the late, hard frosts. And once they do take over, there are at least 50 ways to make delicious use of those green tomatoes you've picked from the vines.

First, though, you need to know when a frost is coming. During the last month of summer, the month before the usual first frost in your area, look for nature's first warning signals—a late afternoon nip in the air and a cloudless sky with no wind. If you aren't that attuned to weather signs, you can listen to your local weather reports. The evening radio or television news will warn you of any possibility of frost. If you are alerted by any of these warnings, head for the garden at sundown. A few minutes work now can save your tomatoes.

First, pick and refrigerate all the ripened tomatoes. If some are almost ripe, take them inside to ripen.

Now, cover the tomato vines with something lightweight for protection. You probably have something around the house—old bed sheets, light blankets, rolls of plastic sheeting, newspapers—almost anything that will keep the frost from the plants without breaking the vines. You needn't worry too much about tying them down. If there's enough wind to blow the coverings off, there's no danger of frost.



If it's late in the season, you may need to cover the plants each night for a while, until the weather warms up again. Be sure to uncover them each morning so they can benefit from the sun during the day.

If, in spite of your watchfulness, a light frost catches you unaware, don't give up. Very early the next morning, before the sun hits the frost-ripped tomato vines, get out the garden hose and spray the leaves thoroughly with cold water. If you act quickly enough and water them well enough, you may be able to prevent any damage from a light frost. Even if some damage is done by a heavier frost, you may be able to save some of the plants.

If fall weather is consistently cold and frosts are a nightly occurrence in your area, you may want to prolong the tomato season by constructing a mini-greenhouse right in your garden over the tomato vines. Such a greenhouse arrangement may be as elaborate as you want to make it, but a simple, yet inexpensive and very effective protection may be made with a few short posts, some used lumber and a roll of clear plastic sheeting.

To make it, drive the posts in the ground on each side close to the tomato vines. The top of the posts should just clear the top of the vines. Set the posts down the length of the garden four, six or eight feet apart, depending on the length of your used lumber. Then nail the boards from post to post to make a rough framework just wide enough and tall enough to cover the vines. Cover the framework with the plastic sheeting and fasten it with boards nailed on top of the framework.

Leave the plastic sheeting hanging loose down the sides. It may be weighted down with soil or stones on cold nights or raised for ventilation on warm days. It also may be raised at dinnertime to harvest the crop of tomatoes that will go right on ripening inside their warm, frost-free garden-row greenhouse.

No matter how you try to thwart him, though, if you live in almost any part of the northern hemisphere, you know Jack Frost is going to win eventually. He may come in September in the north or in November in the south, but sooner or later he's going to get your tomato vines.

But you don't have to let him have the tomatoes. If the weather has been warm, chances are that at least half of your crop, ranging from the dark green, marble-sized cherry tomatoes to the big, full-size, partly pink Big Boys, still are on the vines at frost time. Every one of them can be a delicious, nutritious addition to your fall and winter meals if you know what to do with them.

First, let's take care of those that will ripen. Let's say winter is looming ahead in earnest now. You've successfully nursed your tomato vines through the first light frosts of fall, but now heavy frosts are forecast and the temperature may drop below freezing during the night. It's clear that the days of vine-ripened tomatoes are over. It's time to bring your tomatoes in from the garden.

That doesn't mean the days of red, ripe tomatoes are over. You can ripen them indoors and enjoy homegrown, ripe tomatoes for several weeks. It's true that they aren't quite as flavorful or as rich in Vitamin C

as your summer tomatoes were, but they're a lot better—and a lot less expensive—than the supermarket variety.

As you look over your soon-to-be-frost-killed plants in the garden, first select those tomatoes that will be taken in to ripen indoors. The best candidates are the pink ones and larger, lighter-colored green tomatoes that have a whitish tint or glistening skins. As you go down the rows, pick off all the rest—the dark green ones—and set them aside in baskets or pans. They'll keep well at least a week in a cool place and you'll need them for the green tomato recipes we'll talk about later. For now, leave the larger, to-be-ripened tomatoes on the vines.

If you have an out-of-the-way basement or garage that you don't mind getting a little dirty, your work is almost over. You can simply pull up the tomato vines—complete with the lighter-colored tomatoes on them—and hang them upside down where the temperature is 55 to 65 degrees. Then all you have to do is pluck off the tomatoes as they ripen. Of course you'll have to clean up the dirt and tomato vine debris later.

A neater but just as satisfactory way to ripen green tomatoes over a period of six to eight weeks is to pick the larger tomatoes that have begun to ripen and spread them out on trays or shelves (but not on a dirt floor) in a cool, dark place, such as a fruit cellar. Use the tomatoes as they ripen. If you need a few extra for company, take them out a day or two ahead and place them on the windowsill to ripen in the sun.

If you don't have that much shelf space, wrap each tomato individually in a scrap of newspaper, then place the wrapped tomatoes, no more than two or three layers deep, in open crates or baskets. Store in a dark, cool place.

Or you may prefer this simpler, less-work version of the wrapping method. Just spread the tomatoes out one layer deep on a table and cover with newspapers or a cloth.

With all four methods, it's important to remember that ripe tomatoes are perishable. Check the ripening tomatoes every day (yes, even the newspaper-wrapped ones) and store any red ones in the refrigerator. A few will rot without ripening, but with careful tending and optimum storage temperatures, you could have fresh ripe tomatoes from your garden for Thanksgiving or even Christmas dinner.

With all the large tomatoes tucked away to ripen, it's time to turn your attention to those baskets of small tomatoes you set aside. It's possible to can, freeze or dry them for winter meals. They can be pickled and preserved in the old ways, just as your grandmother used them, or they can be used in main dishes, salads and desserts in some new ways that even grandmother never thought of. In addition, many of the main dishes and desserts may be made up and stored in the freezer for leaner days.

Green tomatoes also may be made to seem a lot more exotic than they are. With a little ingenuity, those discards from the garden can be converted into "olives" for relish trays, "figs" to be used in fillings for cakes and cookies, "apple" slices for pies and even a mock candied fruit for fruit cakes and puddings.

The following recipes will tell you how.

## PRESERVING GREEN TOMATOES

### Canned Slices

Wash, core and slice green tomatoes. Pack loosely in quart canning jars. Cover with boiling water to  $\frac{1}{2}$  inch of top of jars. Add  $\frac{1}{4}$  teaspoon of salt to each jar if you wish. Process 20 minutes in boiling water bath.

To use, drain slices and prepare according to the recipes for green tomatoes as a vegetable, main dish or dessert.

### Freezing Green Tomatoes

Wash and core green tomatoes without peeling. Cut in slices or cubes and spread in a single layer on a cookie sheet covered with waxed paper. Freeze, then remove from sheet and package frozen pieces in containers or plastic bags. Use in almost any of the following recipes for vegetables, main dishes, salads or desserts. Frozen slices may be dipped in flour and fried in hot oil without thawing. Salt and pepper to taste.

### Dried Green Tomatoes

Peel and core green tomatoes and chop in cubes  $\frac{1}{2}$  inch or less in size. Drain. Line cookie sheets with waxed paper or aluminum foil and spread cubes one layer deep. Dry in commercial food drier or place outdoors in a well-ventilated, sunny location. Bring indoors at night to protect from dew. When perfectly dry, store in glass jars. Soak one hour in an equal amount of water before using in any recipe calling for chopped green tomatoes.



## Green Tomato Butter

- |  |                                 |
|--|---------------------------------|
| 6 pounds (12 to 18 medium)<br>green tomatoes | 1 teaspoon<br>powdered allspice |
| 2 tablespoons<br>powdered ginger             | 5 pounds brown sugar            |
| 2 teaspoons<br>powdered cinnamon             | Juice of two lemons             |
|  | 2 cups water                    |

Coarsely chop green tomatoes without peeling or coring. Add remaining ingredients. Simmer over low heat two to three hours, until mixture is thick, stirring frequently. Run through colander or strainer to remove seeds and any hard bits of pulp. Reheat to boiling and pour into hot, sterilized pint canning jars. Seal immediately. Makes four pints.

## Green Tomato Marmalade

- |                          |                            |
|--------------------------|----------------------------|
| 24 medium green tomatoes |                            |
| 4 oranges                | 3½ pounds granulated sugar |

Core and peel green tomatoes and cut in thin slices. Wash and peel oranges and cut peeling into thin strips. Cut oranges into thin slices. Combine tomato slices, peeling and orange slices with sugar in a kettle and let stand overnight. In the morning, place kettle over low heat and gradually bring mixture to a boil, stirring occasionally. Simmer gently about two hours, until thick. Pour immediately into hot, sterilized jelly jars and seal. Makes 6 pints.

## Green Tomato Preserves

- |                           |  |
|---------------------------|--|
| 5 pounds green tomatoes   | 2 lemons, thinly sliced, with<br>peeling |
| 4 pounds granulated sugar |  |

Core and peel tomatoes and chop fine. Add sugar and let set overnight. Drain liquid into a large kettle and boil rapidly until thickened. Add chopped green tomatoes and lemon slices. Cook until thick and clear. Pour, boiling hot, into hot, sterilized pint canning jars. Seal immediately. Makes 6 pints.

## Indian Pickles

- |   |  |
|---|--|
| 8 medium green tomatoes,<br>cored           | 1 large cucumber                       |
| 8 medium ripe tomatoes,<br>cored and peeled | 7 cups celery, chopped                 |
| 3 medium onions, peeled                     | $\frac{5}{8}$ cup flaked pickling salt |
| 3 sweet red peppers, cored<br>and seeded    | 6 cups vinegar                         |
|   | 6 cups brown sugar                     |
|   | 1 teaspoon dry mustard                 |
|   | 1 teaspoon white pepper                |

Coarsely chop all vegetables. Sprinkle with salt and let stand overnight. In the morning, drain, discarding liquid. Combine with remaining ingredients in an open kettle. Place over low heat and bring to the simmering point slowly. Cook 30 minutes, stirring occasionally. Pack into hot, sterilized jars and seal at once. Process 10 minutes in boiling water bath. Makes 5 or 6 pints.

## Sweet Pickle Slices

- |                                       |  |
|---------------------------------------|--|
| 2 quarts sliced green<br>tomatoes     | $\frac{1}{2}$ teaspoon celery seeds              |
| 3 tablespoons flaked<br>pickling salt | 1 teaspoon powdered<br>turmeric                  |
| 2 cups vinegar                        | 3 cups thinly sliced onions                      |
| $\frac{1}{2}$ cup brown sugar         | 2 large sweet red peppers,<br>chopped            |
| 1 cup granulated sugar                | 1 hot green or red pepper,<br>chopped (optional) |
| 3 tablespoons mustard<br>seeds        |  |

Combine tomato slices and salt. Let stand overnight, then drain, discarding liquid. In an open kettle, heat vinegar to boiling and add sugars and spices. Simmer 5 minutes then add onions and simmer another 5 minutes. Add drained tomato slices and peppers and return slowly to a boil. Simmer 5 minutes more, stirring occasionally with a wooden spoon. Pack, boiling hot, into hot, sterilized jars to  $\frac{1}{4}$  inch of tops, making sure syrup covers vegetables in each jar. Seal at once. Process 10 minutes in boiling water bath. Makes 4 to 6 pints.

- 1 quart (about 32 oz) soy sauce
- 1/2 cup mixed pickling spices
- 4 green peppers
- 2 sweet potatoes
- 1/2 cup faked pickling salt
- 1 teaspoon mixed pickling spices

- 2 x 12 inch hot water bath canner
- 3 large hot water bath jars
- 4 cups vinegar
- 1 cup water
- 1/2 cup salt

Wash and core potatoes, peppers, green and seed peppers. Run each through coarse blade of food chopper. Measure and let stand over. Put in a mixing bowl and discard liquid. Add the mixed pickling spices and vinegar with bag and add to vegetables. Add faked pickling salt and water. Soak for 24 hours. Bring to a boil over low heat. Occasionally cork jars. Remove water from jars and discard. Add each jar of hot sauce to jars and seal. Once Process 10 minutes in boiling water bath. Makes 12 pints.

## Piccadilly

- 1/2 medium green tomatoes
- 1 large head cabbage
- 4 medium sweet corn peppers
- 1 large onion
- 1/2 cup faked pickling salt

- 1/2 cup mustard seed
- 1/2 cup mustard seed
- 1/2 cup mustard seed
- 1/2 cup mustard seed
- 1/2 cup mustard seed
- 1/2 cup mustard seed

1 1/2 cups brown sugar

Wash and core tomatoes and cabbage. Core peppers and remove seeds. Peel onion. Run each through coarse blade of food chopper. Sprinkle with salt and mix well. Let set overnight and drain thoroughly in a mesh bag, pressing to remove as much liquid as possible. Discard liquid. Meanwhile add sugar, seeds and vinegar to a 10 quart and bring to a boil. Simmer 5 minutes. Then strain vinegar over vegetables and discard spices. Heat vegetables to boiling and pack into sterilized pint jars to within 1 inch of tops. Process 10 minutes in boiling water bath. Makes about 6 pints.

## DISCOVERING GREEN TOMATOES

### Mock Apple Slices

1/2 cup brown sugar

1/4 cup butter

1/4 cup sugar

1/4 cup butter

1/4 cup brown sugar

1/4 teaspoon salt

Preheat oven to 350°F. Grease a 9x9 inch pan. In a medium bowl, combine brown sugar, butter, and sugar. Mix well. In another medium bowl, combine brown sugar, butter, and salt. Mix well. Spread the brown sugar mixture over the bottom of the pan. Spread the brown sugar mixture over the top of the pan. Bake for 30 minutes. Remove from oven and let cool. Cut into squares.

ginger root

### Green Tomato Figs

1/2 cup brown sugar

1/2 pounds brown sugar

Preheat oven to 350°F. Grease a 9x9 inch pan. In a medium bowl, combine brown sugar, butter, and sugar. Mix well. In another medium bowl, combine brown sugar, butter, and salt. Mix well. Spread the brown sugar mixture over the bottom of the pan. Spread the brown sugar mixture over the top of the pan. Bake for 30 minutes. Remove from oven and let cool. Cut into squares.

Preheat oven to 350°F. Grease a 9x9 inch pan. In a medium bowl, combine brown sugar, butter, and sugar. Mix well. In another medium bowl, combine brown sugar, butter, and salt. Mix well. Spread the brown sugar mixture over the bottom of the pan. Spread the brown sugar mixture over the top of the pan. Bake for 30 minutes. Remove from oven and let cool. Cut into squares.

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4 medium green tomatoes

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1 cup water

Green Tomato O - yes

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5 tablespoons mixed pickling spices

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## Sautéed Green Beans

1 pound green beans  
1/2 cup water  
1/2 teaspoon salt

2 cups spinach  
1/2 cup water  
1/2 teaspoon salt

1/2 cup water

1/2 teaspoon salt

1. Wash and trim the green beans. Cut them into 1-inch pieces. In a large pot, bring the water to a boil. Add the salt. Add the green beans and cook for 5 minutes. Drain the beans. In a large skillet, heat the oil. Add the spinach and cook for 5 minutes. Add the water and salt. Cook for 5 minutes. Drain the spinach. In a large bowl, combine the green beans and spinach. Serve hot.

## Roasted Cauliflower

1 egg yolk, beaten  
1/2 cup milk  
crumbs  
6 tablespoons butter or  
margarine

1 cup milk  
1/2 cup grated Parmesan  
cheese

1. Preheat the oven to 350°F. In a large bowl, combine the egg yolk, milk, and crumbs. In a large skillet, melt the butter or margarine. Add the cauliflower and cook for 5 minutes. Drain the cauliflower. In a large bowl, combine the cauliflower, egg yolk mixture, and Parmesan cheese. Bake for 30 minutes. Serve hot.

## Edamame Tofu

1/2 cup water  
per person  
Flour

Salt and pepper  
Cooking oil

1. Wash and drain the edamame. In a large bowl, combine the edamame, water, salt, and pepper. In a large skillet, heat the oil. Add the edamame mixture and cook for 5 minutes. Drain the edamame. In a large bowl, combine the edamame, flour, and salt. Bake for 30 minutes. Serve hot.

Soak the tomatoes for 1 hour in cold water. Wash and drain tomatoes and pat dry. Heat oil in a large skillet. Add onion and cook until soft. Add ground beef and cook until browned. Add tomatoes and cook for 10 minutes. Add cheese and cook until melted. Add macaroni and cook until al dente. Drain macaroni and mix with tomato sauce. Bake for 30 minutes.

## USING GREEN TOMATOES IN MAIN DISHES

### Macaroni and Cheese

4 cups green tomatoes  
1 cup milk  
8 eggs  
1/2 cup butter  
1/4 teaspoon dried basil  
2 tablespoons cooking oil

1 cup bread cubes  
1/2 cup cheddar cheese

Preheat oven to 350°F. Wash and drain tomatoes. Boil water in a large pot. Add salt and bring to a boil. Add macaroni and cook until al dente. Drain and rinse with cold water. Add tomatoes to a large skillet. Lower heat and add oil. Cook for 10 minutes. Add milk and eggs. Combine with cheese, bread cubes and basil. Bake for 30 minutes. Top with Parmesan cheese.

Green tomato shells also may be filled with any of the following:

### Macaroni and cheese

1/2 cup cheddar, half melted with 1/2 cup milk  
Baked filling with cooked, chopped green tomatoes  
Spanish rice

Bake 20 minutes in a 350-degree oven and serve hot.

6 Green tomatoes



and onion and shape as a disk. Bake at 175°C for 30 to 40 min. The resulting disk is then heated in an autoclave at 121°C for 15 min to sterilize. The inoculated disk is spread evenly on a 5 mm diameter agar surface or a 90 mm diameter Petri dish.

## Tasty Stacks

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1 egg beaten

$\frac{1}{2}$  cup flour

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Processed cheese slices

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minced

1 cup tomato sauce

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Core tomatoes and cut the tomatoes. Dip each one in the beaten egg then in the mix to which he said he had added sauteed onions. Fry in oil on low heat for 10-15 minutes. Arrange slices in a shallow baking dish in stacks with slices of cheese between the tomatoes. Sprinkle with a little salt and pepper. Then add tomato sauce and saute. Heat to boiling. Pour over green tomato stacks and bake at 350 degrees for 30 minutes. Sprinkle with cheese and broil for 5 minutes. Top with stacks and serve with a little ketchup.

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Spread tomato slices over bottom of a large skillet. Sheard and chop hard cooked egg and place the halves, green pepper, onion and mushrooms. Season with salt and pepper. Cook over low heat stirring constantly until the egg is done. Season to taste with salt and pepper. Add chopped egg and pour the tomato sauce. Top with bread crumbs and bake 10 minutes at 350 degrees.



## Green Tomato Omelet

1 tablespoon onion, finely cut      2 eggs with beaten  
1 cup green tomato      5 cups milk  
chopped fine

2 tablespoons butter or  
margarine melted

Sauté onion and green tomato in melted butter in a  
saucepan on a small skillet over low heat until onion is transpa-  
rent and green tomato turns a deep yellow brown. Spread  
evenly over bottom of pan and pour beaten eggs over it. Sea-  
son to taste with salt and pepper. Cook over low heat. As egg  
begins to form edges, lift pan in a low quick rotation  
beneath. Cook until bottoms are golden brown and top is set  
but still moist. Fold over and serve hot. Makes one omelet.  
Increase ingredients in proportion to make omelets or make  
one or more omelets per person.

## Scalloped Egg-Green Tomato Casserole

6 hard-boiled eggs      1/2 cup soft bread crumbs  
peeled and sliced      5 cups milk  
1 1/2 cups cubed green      1/2 cups salt  
tomatoes, drained      1 teaspoon salt

3 tablespoons butter or  
margarine

Cover bottom of a casserole dish with half of egg slices.  
Top with half of green tomato cubes. Repeat. In a saucepan  
melt 2 tablespoons butter or margarine and add bread  
crumbs. Stir well. Then empty onto piece of waxed paper and  
set aside. Melt remaining butter or margarine in saucepan  
and stir in flour. Gradually add milk and salt and cook over  
low heat stirring constantly until thick. Pour sauce over eggs  
and green tomatoes. Casserole and up with breaded bread  
crumbs. Bake in 250 degree oven 30 to 45 minutes. Serves 4  
to 6.

2. 11. 1955. 1955. 1955. 1955. 1955.

1827 . . . . . 144

1584 59 10 2294 16

never chopped

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1995-1996

1. Friends I'm sure

It is important to note that the above results are based on the assumption that the data are normally distributed. If the data are not normally distributed, the results may be biased. Therefore, it is important to check the normality of the data before using the above methods.

about 5  $\mu\text{mol}$

4.  $\mu^2 = 0.54$  (100% Ph, 0% P)

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### Loss of consciousness

[illegible]

as well as a

16.17.115. 1938. 4.

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3.16.1

E

### Structure

The first part of the document discusses the importance of maintaining accurate records of all transactions, both incoming and outgoing. It emphasizes the need for transparency and accountability in financial reporting, particularly in the context of public sector organizations.

The second part outlines the various methods used to collect and analyze data, highlighting the role of statistical techniques in identifying trends and patterns. This section also addresses the challenges associated with data collection and analysis, such as ensuring the reliability and validity of the information gathered.

Finally, the document concludes by summarizing the key findings and recommendations derived from the research. It stresses the importance of ongoing monitoring and evaluation to ensure that the implemented measures are effective and sustainable over time.



## Leftover Loaf

1 cup sliced green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

into 1/2 inch cubes

1 cup

2 med am green tomatoes

2 med am green tomatoes

1 cup sliced green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

crushed

1/2 cup sliced green tomatoes

2 med am green tomatoes

2 med am green tomatoes

## Meat Pie

1 cup

1 cup

1 cup

1 cup

1 cup

3 med am green tomatoes

sliced

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup sliced green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

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2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes

2 med am green tomatoes



## USING GREEN TOMATOES IN SALADS AND SALAD DRESSINGS

### Tossed Salad

2 tablespoons to 1/4 cup  
wine vinegar  
1 teaspoon salt

1 clove garlic, crushed  
Freshly ground pepper  
2 pounds assorted greens  
cucumber, Romaine  
bibs, endive or leaf lettuce  
washed and chilled

1/2 pound fresh spinach  
washed and chilled, ribs  
removed

At the time of serving, mix the dressing and add to the salad. Toss well. Add the greens and toss again. Add the cucumber, Romaine, bibs, endive or leaf lettuce and spinach. Toss again. Add the garlic and pepper. Toss again. Serve at once.

### Carrot Salad

1 cup shredded carrots  
1/2 cup shredded lettuce  
1/2 cup shredded cabbage

1 cup diced celery

Combine carrots, lettuce, cabbage and celery. Add 1/2 cup of oil and 1/2 cup of vinegar. Mix well. Add 1/2 cup of salt.



1 cup celery, diced

diced but not peeled

$\frac{1}{2}$  cup walnuts or pecans,  
chopped

chopped

dressing

sides. Serves 6 to 8

## Fruit Salad

1 orange

$\frac{1}{2}$  cup finely diced apple

$\frac{1}{4}$  cup finely diced celery

with cherries. Serves 6

## SALAD DRESSINGS

### 1. Oriental Sesame Dressing

2 medium green tomatoes  
cup avocado oil or salad  
dressing  
1 teaspoon garlic pepper  
sprayed

1/2 cup sweet  
pepper  
1/2 cup  
1/2 cup  
1/2 cup

Peel and chop tomatoes and chop seeds and pulp from  
tomatoes. Dice and pour dressing over. Sprinkle with  
sesame oil. Makes about 1/2 cup dressing. Will keep a week in the refrigerator.

### 2. Sesame Dressing

2 medium green tomatoes  
1/2 cup avocado oil or  
or vinegar  
4 tablespoons catsup  
1/2 cup sesame oil

1/2 cup  
1/2 cup  
Few grains cayenne  
pepper  
1/2 cup

1/2 teaspoon salt

Peel and chop tomatoes and chop seeds and pulp from  
tomatoes. Dice and pour dressing over. Sprinkle with  
sesame oil. Makes about 1/2 cup dressing. Will keep a week in the refrigerator.



## USING GREEN TOMATOES IN DESSERTS

(Continued from page 10)

1 cup sugar

1/2 cup white vinegar

2 cups whipping cream

1 cup water

3 cups cake flour

1/2 tsp salt

1/2 cup butter, softened

1 teaspoon vanilla

Preheat oven to 350°F. In a large bowl, combine 1 cup sugar, 1/2 cup white vinegar, and 2 cups whipping cream. In a separate bowl, combine 3 cups cake flour, 1/2 tsp salt, and 1/2 cup butter, softened. In a third bowl, combine 1 cup water and 1 teaspoon vanilla. Mix the sugar, vinegar, and cream mixture with the flour, salt, and butter mixture. Add the water and vanilla mixture. Mix well. Pour the batter into a greased 9x13 inch cake pan. Bake for 30 minutes. Let cool. Top with whipped cream and green tomatoes. Serves 10 to 12.

1/2 cup green tomatoes, sliced

and chopped

1/2 cup heavy cream

1/2 tsp salt

1/2 cup

1/2 cup green tomatoes, sliced

and chopped

1/2 cup heavy cream

1/2 tsp salt

Bring to a boil over low heat and stir constantly. Cook.

When cake is done, have some dessert cake spread on one half of the cake. Top with green tomatoes and cream. Serves 10 to 12.

## Drop Cookies

- |  |   |
|--|---|
| 1/4 cup sugar                            | 3 tablespoons candied green tomato bits (page 13) |
| 1/4 cup vegetable shortening             | 1/4 cup shredded coconut                          |
| 1/4 cup honey                            | 1/4 cup walnuts, chopped                          |
| 2 cups well-beaten eggs                  | 3 teaspoons baking powder                         |
| 2 tablespoons milk                       | 1/4 teaspoon salt                                 |
| 2 1/4 cups flour                         | 1 teaspoon lemon extract                          |
| 1/4 cup dried green tomato bits (page 2) |   |

Cream sugar and shortening until fluffy. Add honey, eggs and milk. Stir 1/4 cup flour into the chopped bits, candied green tomato bits, coconut and chopped nuts. Measure. Combine remaining 2 cups flour, baking powder and salt and add to creamed mixture. Fold in fruiting mixture and lemon extract. Drop by teaspoonsfuls onto well-greased cookie sheets. Bake 2 to 15 minutes in 350 degree oven. Makes three dozen cookies.

## Green Tomato, Sugar Cake

- |                                |                              |
|--------------------------------|------------------------------|
| 2 cups green tomatoes (page 1) | 1/4 teaspoon ground nutmeg   |
| 1/4 cup sugar                  | 1/2 teaspoon powdered cloves |
| 1/2 cup vegetable shortening   | 2 cups flour                 |
| 2 teaspoons baking soda        | 1/4 cup brown sugar          |
| 1 teaspoon salt                | 1/4 cup walnuts, chopped     |
| 1 teaspoon powdered cinnamon   |                              |

Slice and chop green tomatoes and 1/4 cup sugar until tomatoes are well-crushed and transparent. Strain through a colander or sieve to remove seeds, cores and skins. There should be 1/4 cups pulp. Cook cream remaining 1/4 cup sugar and shortening until fluffy. Blend soda into crushed tomato pulp and add gradually to creamed mixture, beating well after each addition. In a separate bowl combine salt, spices and flour gradually and, but once pulp has been mixed into the batter, beat in walnuts, flour and skins and nuts of tomato.



ing 1 cup flour and mix to coat well. Add, all at once, to batter and beat well. Pour into a well-greased and floured square cake pan and bake in 350-degree oven 35 to 40 minutes, until lightly browned and the touch of a finger does not leave an impression. Serve plain or frosted.

## Green Tomato Bread

|  |  |
|--|--|
| 8 to 10 medium green tomatoes          | 2 teaspoons baking soda                                |
| $\frac{1}{2}$ cup seedless raisins     | $1\frac{1}{2}$ teaspoons salt                          |
| $\frac{1}{2}$ cup boiling water        | $\frac{1}{2}$ teaspoon baking powder                   |
| $\frac{1}{2}$ cup vegetable shortening | 1 teaspoon powdered cinnamon                           |
| $2\frac{1}{2}$ cups sugar              | 1 teaspoon powdered cloves                             |
| 4 eggs                                 | $\frac{1}{2}$ cup pecans, or walnuts, coarsely chopped |
| $3\frac{1}{2}$ cups flour              |  |

Peel and core green tomatoes. Discard seeds. Run cut-up pieces through blender until smooth and creamy. You should have 2 cups pulp. Set raisins to soak in  $\frac{1}{2}$  cup boiling water and set aside to cool. In a large mixing bowl, cream shortening and sugar until fluffy. Add eggs, 2 cups tomato pulp and the plumped raisins and water in which they were soaked. Beat well. In another bowl, combine flour, soda, salt, baking powder, cinnamon, cloves and nuts. Add, one cup at a time, to mixture in large bowl, stirring well after each addition. Divide batter into two 9 x 5-inch greased loaf pans and bake in 350-degree oven 1 hour, 10 minutes, or until toothpick inserted in center comes out clean.





# Garden Way's Country Wisdom Bulletins

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